



Bread & Dips

Order your favorite bread and dips for the perfect kickstart

Jerusalem Bagel	Warm, airy sesame bagel served with date molasses, za'atar & olive oil	6
Pita Bread	Freshly baked, blistered to perfection	4
Pickles	A colorful, house-fermented mix of fresh vegetables	4
Marinated mixed olives	Brined with lemon, sage & red chili—tart, herbal, and just the right amount of heat	4
Taramosalata	Our take on the classic fish roe dip, topped with tiny shrimps & a dusting of harissa powder	8
Spicy Experience (VG)	For the heat-seekers: shifka peppers, red chili butter, fried chili, and horseradish chain. Hot, layered, and addictive	7
Labaneh (VG)	Thick, tangy labaneh topped with chickpeas, pine nuts, sumac & a drizzle of olive oil	7

Fresh & Raw

Grilled Aubergine (V)	Charred and glazed with white miso, tahini, flaked almonds, tomato salsa & fresh herbs	14
Burrata Hraime (VG)	Creamy burrata in a warm Hraime sauce, finished with olive dust, basil & extra virgin olive oil	15
Tartare of Sea bass	Finely chopped fish and aubergine, folded with herbs & olive oil. Served with toast	17
Tomato Carpaccio (VG)	Paper-thin coeur de boeuf layered with smoky aubergine cream & aged dry cheese	14
Beef Tartare	Hand-cut beef with ajo blanco, herbs. Served with fries—because indulgence is part of the ritual	22
Watermelon Cucumber Salad (V)	'Sugar baby' watermelon & mini cucumber, pomegranate seeds, dried cheese, and roasted walnuts	21

(V) – Vegan, (VG) – Vegetarian

We are happy to advise you on any allergies or special diet.

Prices in euro. Taxes included. Card payments only, no cash.

Mains & sharing plates

Mussel Spaghetti	Mussels, parsley, garlic, olive oil, red chili, pilpelchuma & sea asparagus	21
Mustard beurre blanc Sea Bass	Pan-seared with a white wine, fennel broth. Finished with mustard, mixed herbs & bonito	31
Cabbage (VG)	Charred and glazed, with Baharat aioli, crunchy breadcrumbs & a smoky cabbage reduction	21
Chicken alla Milanese	Crispy, golden chicken schnitzel with, house pickled mayo & fries	29
Mediterranean Lamb chops	Tender lamb with creamy cannellini bean purée, garlic confit, date demi-glace, zhug & za'atar	36
Mazura Rib-Eye Dry-Aged for 4 weeks	Perfectly grilled, with demi-glace, harissa-carrot purée & a side of golden fries	52

Side dishes

Fries (V)	Crispy, golden, with Sumac salt	5
Mea Salad (V)	Iceberg, radish, red onion & an apple vinaigrette	5
Roasted Potatoes (VG)	With bold filfel chuma sauce—smoky and addictive	6
Grilled Broccolini (VG)	Charred to perfection, served with tahini beurre blanc & toasted almonds	12
Crispy Cauliflower (VG)	Golden florets with a side of Mouhammara—our signature red pepper and walnut dip	9

Delicacies & Sweet Endings

Basque cheesecake	Our signature cheesecake, kissed with honey jam	12
Pistachio Tart	With tangy sour cheese	12
Malabi (V)	Orange blossom custard, pecan, honey, cinnamon	12
Chocolate Mousse	Decadent Belgian Chocolate Mousse topped with salted caramel crumble & olive oil powder	12